

# Southern Hills

PLANTATION CLUB

## THE GRILLE

### STARTERS

SOUP DU JOUR 4 | 6

PLANTATION STEAK CHILI 6 | 8  
With aged cheddar cheese and diced red onions

ONION RING TOWER | 7

Served with cilantro ketchup and a poblano buttermilk sauce

JUMBO CHICKEN WINGS 8 | 14

Six or twelve jumbo chicken wings with choice of sauce:  
BBQ, Caribbean Jerk, Prudhomme Cajun, Hot or Mild  
served with celery and blue cheese

CRISPY MOZZARELLA | 9

Melted block mozzarella cheese, served with  
grilled tomato and port wine ragout

COCKTAIL SHRIMP STUFFED AVOCADO | 14

GF | Red shrimp gently poached in tasty spices and  
Florida citrus, with onion, cucumber, tomato and  
jalapeño, served with a cilantro lime cocktail sauce

FRIED SHRIMP POPPERS | 12

Stuffed with melted Monterey-jack cheese,  
served with choice of sauce

PHILLY CHEESESTEAK EGG ROLL | 12

Served with cilantro ketchup and a  
poblano buttermilk dipping sauce

CRISPY ZUCCHINI FRIES | 8

Served with your choice of sauce

SWEET & SPICY MEATBALLS | 10

Oven-roasted cranberry Sriracha meatballs, extra saucy  
and garnished with chopped garlic chives

SOUTHERN CHARCUTERIE &  
DOMESTIC CHEESE BOARD | 21 (serves 2)

GF\* | Chef's selection of fresh sliced cold cuts, meats and  
cheeses with fresh fruit and crackers, artfully presented

### GREENS

PLANTATION CLUB SALAD 6 | 9

GF\* | Half or full salad with mixed greens, cherry tomatoes,  
carrot curls, sweet pickled onions and croutons,  
served with choice of dressing

TARPON SPRINGS GREEK SALAD | 12

GF | Crisp iceberg lettuce with Kalamata olives, cucumber,  
cherry tomatoes, feta cheese, red onion, pepperoncini and  
stuffed grape leaves, served with house-made Greek vinaigrette

CLASSIC CAESAR 5 | 8

GF\* | Half or full salad with romaine, grated parmesan and  
croutons, tossed in a creamy, house-made Caesar dressing

BLACKENED SALMON SALAD | 14

Baby spinach, cherry tomatoes, Mandarin oranges,  
sliced toasted almonds and crispy onions, served with  
a house-made zesty sesame dressing

SOUTHWEST SALAD | 12

Crisp romaine topped with fire-grilled corn, chunky salsa,  
marinated black beans, colby jack cheese, fresh avocado,  
chopped scallions and crispy tri-colored tortillas with  
a chipotle ranch dressing

ADDITIONS

Grilled or Blackened Chicken or Shrimp +5

#### HOUSE-MADE DRESSINGS

Balsamic Vinaigrette | Caesar | Greek | Honey Mustard  
Ranch | Chipolte Ranch | Chunky Blue Cheese | Zesty Sesame

### FLATBREADS

MARGHERITA | 10

V | Topped with tomatoes, fresh mozzarella, ricotta,  
garden basil, sea salt, black pepper and olive oil

MEAT LOVERS | 12

Topped with bacon, ham, Italian sausage,  
fresh mozzarella and a zesty tomato sauce

THE HAMPTON CHICKEN | 11

Topped with grilled or blackened chicken, ham,  
melted Swiss cheese and a Creole mustard

FILET & SWISS | 15

Topped with a garlic aioli, sliced filet mignon, Swiss cheese,  
bacon, roasted pearl onions and crispy shiitake mushrooms  
with a rich demi-glace drizzle

GF | Gluten Free

GF\* | Gluten Free Available

V | Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please make your server aware of any food allergies.

## HANDHELDS

Served with choice of side:

*Plantation chips, French fries, sweet potato fries, onion rings, coleslaw, potato salad or fresh fruit*

### PLANTATION BURGER | 12

Half-pound black Angus beef, topped with lettuce, tomato, onions, pickles and cheese, served on a brioche bun

### BROOKSVILLE BURGER | 14

A true knife n' fork burger: Half-pound of Chef's special ground beef, topped with buttermilk blue cheese, smoked Nueske's applewood bacon jam, roasted garlic aioli and crispy tobacco onions, served on a toasted pretzel bun

### SOUTHWEST CHICKEN QUESADILLA | 12

Loaded with grilled chicken, melted colby jack cheese, black beans, fire-roasted corn and grilled peppadews in an herb tortilla with a side of salsa, sour cream and shredded lettuce

### PRESSED CUBAN | 12

Mojo pork, ham, salami, Swiss cheese, pickles and mustard, pressed on authentic Cuban bread

### RED FISH SANDWICH | 12

Grilled, blackened or fried, topped with melted American cheese, lettuce, tomato, and house-made remoulade on toasted ciabatta bread

### COUNTRY CLUB SANDWICH | 13

Turkey, ham, bacon, Swiss cheese, lettuce, tomato and mayo on your choice of bread: white, wheat or rye

### BUTTERMILK FRIED CHICKEN SANDWICH | 12

Topped with Franks Red Hot Mayo, applewood smoked bacon, cheddar cheese and pickles on a toasted brioche bun

### BLAT | 11

Crispy bacon, leaf lettuce, sliced avocado, tomato and a roasted garlic aioli on toasted white bread

### SOUTHERN STYLE CHICKEN TENDERS | 12

Deep fried and served with your choice of sauce

*Relax and stay awhile. These dishes are carefully crafted and cooked to order - please allow time for us to serve you!*

## CAREFULLY CRAFTED ENTRÉES

Served with choice of two sides:

*Potato Gratin, Cheese & Chive Mashed Potatoes, Fragrant Basmati Rice, Roasted Asparagus, Spun Zucchini & Yellow Squash, Creamed Spinach or Side Salad*

### FRENCHED CHICKEN BREAST | 19

Free range chicken with grilled portobello mushrooms, roasted garlic and natural jus

### BONE-IN PRIME PORK CHOP | 23

Hand-cut and pan-roasted with Nueske's applewood bacon and a rosemary ivory cream sauce

### CHAIRMAN'S RESERVE NEW YORK STRIP | 35

12oz cut seasoned with Chef's signature salt, grilled to order, served with Maître d'Hôtel butter

### CLASSIC STEAK DIANE 24 | 44

GF\* | 4 or 8oz thick-cut filet medallions, pan-roasted and flamed with brandy, sherry, mushrooms, shallots and garlic, with demi-glace and butter to finish

### FISH OF THE DAY | MARKET PRICE

GF | Chef's choice of fresh fish, pan-roasted, blackened or grilled, topped with lemon herb Maître d'Hôtel butter, chives and tobiko caviar to finish

*Make it a Tide & Tundra by adding a lobster tail +12*

## PASTAS

### LAND & SEA PASTA | 28

Italian sausage, grilled chicken, lobster ravioli, red shrimp, black olives and fresh basil in a garlic chardonnay cream sauce

### PUMPKIN CINNAMON RAVIOLI | 14

V | With a rosemary ivory cream sauce

## HEALTHY PLATES

### GRILLED PORTOBELLO STACK | 20

V | With sautéed spinach, crispy tobacco onions, chives and a garlic chardonnay cream sauce

### ZUCCHINI & YELLOW SQUASH NOODLES | 18

V | With Romano cheese, roasted garlic oil and grilled tomato and port wine ragout

*Ask your server about our daily supper features!*